

### ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	27 April 2020 DAY	Монтн	YEAR
Requested by:		Deputy District Dire	ctor
	NAME	Posit	TION
Transmitted by:	Christopher Jones	AOIC	
	Name	Posit	TION
Were electronic files sent?			
YES	$No \square$		
How many people are current	atly being cohorted/q	uarantined due to sick	ness?
Number of people currently	cohorted/quarantined	d due to sickness:	0
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	t recently formally co	ounted in this facility?	
Number of people mo	ost recently formally	counted in the facility.	525
How many people formally of	counted in this facilit	y describe themselves	as the following gender?
Female: 20			
<i>Male:</i> 505			
Nonbinary: n/a			
Prefer not to say:	n/a		



How many people formally counted in this	s facility describe themselves as transgende
Number of people that describe the	emselves as transgender: 11
How many people have been brought into	the facility this week?
Number of people brought into the	
How many people have left the facility this	s week?
Number of people who left the facil	lity this week: 100
How many people and where did those wh	o left the facility go?
Released into community: unkno	wn
Formally removed from the United	States: unknown
Moved to other facility: unknow	
Other : unknow	
How many people are currently being house	
Number of people who are being h	oused in the Annex: 107
Female: 19	
<i>Male:</i> 88	
DOCUMENTS RECEIVED:	
Daily Kitchen Opening and Closing	g Checklists
$Received oldsymbol{ abla}$	Not Received $\square$
Daily Foods Production Service Re	ecords
$Received oldsymbol{oldsymbol{arphi}}$	Not Received $\square$
Temperature Logs	
Received	Not Received $\square$
Law and Leisure Library Logs	
$Received oldsymbol{ abla}$	Not Received $\square$
Medical Staffing Update	
RECEIVED ☑	Not Received $\square$

### **SUPPLEMENTAL NOTES:**

Request for information made on April 27, 2020. All population numbers current as of April 29, 2020.

### POPULATION:

Population is currently at the contract minimum for this facility. One third of the population is new to the facility this week. Given this large influx of new detainees to the facility, staff followed up with two questions:

- Were new arrivals from another facility, enforcement and removal operations, or both?
- With the large number of new arrivals, was ICE able to assign living quarters such that they are housed separately from other detainees?

ICE provided the following response:

"By and large, the increase was due to transfers from other locations. Newly arriving detainees are kept separate for a prescribed time period, per protocols in place during the pandemic, to ensure there is no evidence of infection before placing amongst the population."

### RESTRICTIVE HOUSING:

There are currently 14 detainees in restrictive housing.

### KITCHEN:

See attached documents

### **TEMPERATURE CHECKS:**

See attached documents

### MEDICAL STAFFING:

Warden Choate provided the weekly update on medical staffing. Current status of staff and hiring as of April 27, 2020:

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 1- Medical Administrative Assistant
- 15-RN's
- 12-LPN's
- 1-MD, additional MD pending start date
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 4-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 5-Agency RN's

### LAW LIBRARY:

Documents were provided for 4/20-24, but cannot be released as they contain A#'s and names of detainees. Most dorms had 1-2 people using the library, with a couple having 7-8 people using the library. Logs indicate that dorms that did not use the library were either due to being in cohort, being on restriction, or not having a female staff person available.

COVID-19 UPDATES*: As of April 29, 2020, ICE reports no positive cases of COVID-19 among detainees and no cohorts or quarantines in effect.
Per required GEO reporting to local agencies, one member of GEO staff tested positive for COVID-19 which was reported on April 16, 2020. The employee has not returned to work.
GEO also reported that one new detainee was placed in isolation upon arrival from the Sterling Correctional Facility, which has a large COVID-19 outbreak. This detainee is not symptomatic.
To date, there have been two ICE personnel and four GEO staff confirmed positive for COVID-19 at the Aurora Contract Detention Facility.
As of April 17, 2020, detainees are issued masks on Mondays, Wednesdays, and Fridays.
*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

BREAKFAST  Cinnamon Oatmeal Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 %  Dry Cereal T-Sausage Gravy Diced Potatoes Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	LUNCH Sloppy Joe on Bun Potato Salad Carrots Lettuce & Tomato Salad Dressing Onion Spice Cake w/ loing Fortified Sugar Free Tea Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese Tortillas	DINNER Polish Sausage Rice Grilled Cabbage Boans Roll Margarine Fortified Sugar Free Beverage  Chicken Patty Whipped Potatoes Gravy Pess & Carrots Bread Margarine
Turkey Ham Pancakes Syrup Margarine Sugar Coffee Milk 2 % Dry Cereal T-Sausage Gravy Diced Potatoes Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	Potato Salad Carrots Lettuce & Tomato Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese	Polish Sausage Rice Grilled Cabbage Beans Roll Margarine Fortified Sugar Free Beverage Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread
Pancakes Syrup Margarine Sugar Coffee Milk 2 % Dry Cereal T-Sausage Gravy Diced Potatoes Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	Carrots Lettuce & Tomato Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese	Rice Grilled Cabbage Beans Roll Margarine Fortified Sugar Free Beverage Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread
Syrup Margarine Sugar Coffee Milk 2 %  Dry Cereal T-Sausage Gravy Diced Potatoes Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	Lettuce & Tomato Salad Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese	Beans Roll Margarine Fortified Sugar Free Beverage Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread
Margarine Sugar Coffee Milk 2 %  Dry Cereal T-Sausage Gravy Diced Potatoes Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	Dressing Onion Spice Cake w/ Icing Fortified Sugar Free Tea Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese	Beans Roll Margarine Fortified Sugar Free Beverage Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread
Sugar Coffee Milk 2 %  Dry Cereal T-Sausage Gravy Diced Potatoes Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	Onion Spice Cake w/ Icing Fortified Sugar Free Tea Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese	Margarine Fortified Sugar Free Beverage Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread
Coffee Milk 2 %  Dry Cereal T-Sausage Gravy Diced Potatoes Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	Spice Cake w/ Icing Fortified Sugar Free Tea Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese	Fortified Sugar Free Beverage Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread
Milk 2 %  Dry Cereal T-Sausage Gravy Diced Potatoes Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	Fortified Sugar Free Tea Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese	Fortified Sugar Free Beverage Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread
Dry Cereal T-Sausage Gravy Diced Potatoes Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	Taco Meat Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese	Chicken Patty Whipped Potatoes Gravy Peas & Carrots Bread
T-Sausage Gravy Diced Potatoes Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	Spanish Rice Beans Salsa Shredded Lettuce Shredded Cheese	Whipped Potatoes Gravy Pess & Carrots Bread
Diced Potatoes Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	Beans Salsa Shredded Lettuce Shredded Cheese	Whipped Potatoes Gravy Pess & Carrots Bread
Canned Fruit or Juice Biscuit / Margarine Sugar Coffee Milk 2 %	Salsa Shredded Lettuce Shredded Cheese	Gravy Peas & Carrots Bread
Biscuit / Margarine Sugar Coffee Milk 2 %	Shredded Lettuce Shredded Cheese	Peas & Carrots Bread
Sugar Coffee Milk 2 %	Shredded Cheese	Bread
Coffee Milk 2 %		
Milk 2 %	Tortilias	mar Marina
		Fruit Cobbler
	Fortified Sugar Free Tea	
Oatmeal		Fortified Sugar Free Beverage
Turkey Sausage		Fideo w/ Meat Sauce
Pancakes		Green Beans w/ Onions
Syrup		Shredded Lettuce
Margarine		Dressing
_	-	Garlic Bread
_		Gelatin
		Margarine
		Fortified Sugar Free Beverage
		Fajita Meat
		Grilled Onions & Peppers
		Refried Beans
<del>-</del>		Grilled Potatoes
	•	Salsa
	Combread	Margarine
. <del>-</del>	Margarine	Tortilla
Fresh Fruit	Baked Apple Crisp	Fortified Sugar Free Beverage
	Fortified Sugar Free Tea	- July 1 100 actinge
•	Tuna Salad	Chili Mac
-	Grilled Potatoes	Pinto Beans
Fried Potatoes	Green Beans	Com Salad
Biscuit	Cole Slaw	Garden Salad / Dressing
Margarine	Ketchup	Roll
Sugar	Bread / Margarine	Margarine
Coffee	Brownie	
Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
Oatmeal		Meatballs
Scrambled Eggs		
Turkey Sausage		Mixed Vegetables Rice
Gravy		
Biscuit		Lettuce Salad
Margarine	<del>-</del>	Dressing
_		Ketchup
_		Roll
		Margarine
		Fortified Sugar Free Beverage
		Salisbury Steak w/ Gravy
		Rice
		Carrots
	Green Beans	Beans
	Shredded Lettuce	Tortillas
	Onion	Strawberry Cake
	Bread	Fortified Sugar Free Bayerage
	Turkey Sausage Pancakes Syrup Margarine Sugar Coffee Milk 2 % Cream of Rice Turkey Sausage Coffee Cake Sugar Coffee Milk 2 % Margarine Fresh Fruit  Dry Cereal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 % Ontmeal Scrambled Eggs Turkey Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 % Ontmeal Scrambled Eggs Turkey Sausage Gravy Biscuit Margarine Sugar Coffee Milk 2 % Ory Cereal Creamed Eggs w/ T-Ham Galsa Cinnamon Roll Cortilla Sugar Coffiee Milk 2 %	Turkey Sausage Pancakea Pancakea Portato Salad Syrup Cole Slaw Margarine Sugar Coffee Yellow Cake / Choc Icing Milk 2 % Fortified Sugar Free Tea  Cream of Rice Turkey Sausage Coffee Sugar Sugar Coffee Sugar Salsa Coffee Salad/Dressing Combread Margarine Margarine Margarine Margarine Fresh Fruit Baked Apple Crisp Fortified Sugar Free Tea  Dry Cereal Tuna Salad Creamed Meat Gravy Grilled Potatoes Biscuit Goffee Margarine Margarine Margarine Bread / Margarine Goffee Milk 2 % Fortified Sugar Free Tea  Tuna Salad Creamed Meat Gravy Fried Potatoes Green Beans Coffee Milk 2 % Fortified Sugar Free Tea  Turkey, Sliced Vegetarian Beans Turkey Sausage Com Salad Gravy Mustard Biscuit Mayo Margarine Bread Scrambled Eggs Vegetarian Beans Turkey, Sliced Vegetarian Beans Coffee Cake w/ Icing Margarine Bread Sugar Coffee Cake w/ Icing Fortified Sugar Free Tea  Coffee Cake w/ Icing Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Margarine Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Free Tea  Coffee Cake w/ Icing Milk 2 % Fortified Sugar Milk 2 % Fortified Sugar Milk 2 % Fortified Sugar Milk 2 %

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291





### **FOOD SERVICE**

### **UNIT: 195- AURORA KITCHEN**

### **OPENING and CLOSING CHECKLIST**

Date: 4/20/2020				Time	: AN	A Time	o. )=	7:-	DM
Shift Checklist	I A	M	Pi		A	Comm		(15	FIVI
Sint Circuit	No	Yes	No	Yes		0011111			
All areas secure, no evidence of theft		V	ATTACK.						
Workers reported to work, no open sores		(/	-	X					
no skin infections		V		X					
no diarrhea		V.		×					
Kitchen is in good general appearance		V,		X					
All kitchen equipment operational & clean		V,		×					
All tools and sharps inventoried		V		X					
All areas secure, lights out, exits locked	3-1827	R. P.		X					
DISH MACHINE		Temp	eratui	e	Wash 150+	Rinse 1	80+		
Temperature according to manufacturer's specifications			Break		152	182			
and chemical agent used in Final Rinse			Lune	ch	150	180			
			Dinn	er	-				
POT and PAN SINK		Temp	eratur	e	Wash 110 F+	Rinse 110	F+	200	ppm
Final Rinse Temps determined by chemical agent used			Break	fast	165	1/2			oppon
			165	170		20	Down		
			_	_		,	Phil		
FREEZER and WALK-IN	To	emper	ature		Freezer 0 Or below	Walk-in 35-40 F	i	alk- in 40 F	
Record temperatures, Freezer and Walk-ins	Or be.		-3	36	3				
Record temperatures, Freezer and Walk-ins				PM	-1	37	38	8	
DRY STORAGE	Temp	eratur	e 45-	30F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	42	64			
Record temperatures, Dry Storage Areas				PM	64	63'			
Water Temps & Handwash Areas	AN.		PN						
	105-1	20	105-	12U 0					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



- EE V C	A OC TIGHT								craie seivices	Call	
DAIE:	APKIL 20, 2020	- 1	MONDAY	AY ]		DINNER		CY	CYCLE:	က	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	alth	ΠŒ	Prod	Over
C		SIZE		Prep	Temp		Menu Items	ពន	Temp	Qty	Prod
Kaines	Polish Sausage	4 oz	PPMS	8	1970	VEGETARIAN	LoFat Burger	4 oz	2h8	100	0
Raines Rice	Rice	1/2 cup	MM	<u> </u>	Jal"	Rice	Rice Rice	1/2 c	201	UCL	0
Kaines	Kaines - Grilled Cabbage	1/2 cup	8 745	100	ros	1 cup	1 cup Cabbage	1 c	1830	404	0
Kaines Beans	Beans	1 cup	12 PNS	100	2000	Pinto Beans Beans	Beans	1 c	200	TO THE PARTY OF TH	12/2
						1.5 cups Lettuce	Lettuce	1/2 c	37°	1.22	0
Sandaral-	Roll	1 each	763/11	1400	RT	Roll	Bread	2 sl	RT	100	C
megreen	Margarine	1 pat	105	1300	38	2 each	2 each Ketchup	1 pkt	RT	755	0
Rayaal	Regard - Drink writ C	8 oz	0	(	١		Canned Fruit	1/2 c	RT	122	0
)							Unsweet Drink	8 oz	1	0	0
Portions verified by:	ified by:			Meal Co	unt Docur	Meal Count Documentation	SERVICE DOCUMENTATION	IENTATI	NO		
	<i>C</i>	1	Population	ation		Staff					
Signature:	A. Non	9	Population -ICE	-ICE			First cart out:	1600	۵۱		
	Cook Supervisor	_	MARSHALLS	ST		Labeled &		169			
Signature:	14PV		Call Backs $C$	0		Refrigerated	Signature	A.	7	1	1
	Food Service Manager	r	Test Trays	7		(Yes/No			)	1	
Prepared by:	Johnny Sack		HS SNACK	×	Sack	Johnny Sack Meal Counts	ME	AL TRA	MEAL TRAY SET UP	ا ا ي	
	Proteins	2 - 20z	Protein	1 oz	TEST						
	Bread	4 slices	Bread	2 slices	/	Test Sacks				_	(
	Fruit	1 each	HYPER CALORIC	LORIG	CALL		レシー	5		39,00	gg
	Drink	1 each	Protein	2 - 20z	BACK						
/			Bread	4 slices		Labeled &	5		) V	<b>V</b>	
\			Cookie	1 each	TOTALS	Refrigerated			727.720	5000	O )
Rev 4/2019 mps		,	Drink	1 each		/Yes/ No				>	



								ואר	Secure Services	//ces	
DATE	APRIL 20, 2020	- 1	MONDAY	AY		BREAKFAST		CYCLE:	LE:	က	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Pren	Menu	Special Instructions	ñ		DI	Prod	Over
10			7		dimor		sment nuems	1	Temp	<b>L</b> try	Prod
Jamos	Oatmeal	1 cup	B	278	55.3	VEGETARIAN	Oatmeal	1c /	185.3	12,0hs	700
Anno	with Cinnamon		i			Eggs	with Cinnamon		1		-
	Pancakes	2 ea	V	2340	ر ا ا	2 each	2 each Pancakes	2 ea /	R R	0	3
+	Syrup	1/4 cup	12 X	233	RT		۵	1/4 c	RT	ν.C.ν.	1
7056	Turkey Harry	2 oz	2 Y2	0230	(72.2		[爭	$\vdash$	7	Marie	100
Aleyande Margarine	Margarine	2 pats	8	2830	00		Margarine	17		8	I
1	Sugar	2 pkts	14 3x	333	RT			2 pkts	RT	(H)	16
					d		Canned Fruit	1/2 c	1	5,00	0
Jems	Coffee	8 oz	0.30	1897	834n		Coffee	1	00	8	K
NY CLAN Milk 2%	Milk 2%	8 oz	536	04	りている		Milk 2%	T	3	5	
Portions verified by:	ified by:			Meal Cor	l Count Documentation	nentation	SERVICE DOCUMENTATION	NTATIO	$\Big _{Z}$	2	1
4		To style (v. september v. septe	Popula	Population 5(9	9	Staff			ı		
Signature:	11 taken		Population -ICE 46 2	-ICE/+(6	(¢		First cart out: 0438	128			
_	Cook Supervisor		MARSHALLS	t > ST		Labeled &	Last cart out:	0			
Signature:	1.ES		Call Backs	C		Refrigerated	Signature	8	1		1
	Food Service Manager		Test Trays	d		Yes No			4	b	
Prepared by:	Johnny Sack	\	HS SNACK		Sack	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	SET U		
	Proteins	2 - 20z	Protein	T OZ	TEST					,	
	Bread	4 slices	Bread	2 slices	1	Test Sacks	Sec. 20 7	350	<u> </u>	3000	>>
	Fruit	1 each	HYPER CALORIC	ORIC	CALL			•		450	2
	Drink	1 each	Protein	2 - 20x	BACK						
			Bread	4 slices		Labeled &	Chraman		6	P. Callo	<u></u>
			Cookie	1 each	TOTALS	Refrigerated	Colone	ー イ	727		\
Rev 4/2019 mps		/	Drink	1 each		(Yes/No	)				



DATE:	<b>APRIL 20, 2020</b>	)	MONDAY	AY		LUNCH		CXC	CYCLE:	YCLE: 3	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	lth 18	DL	Prod Otv	Over Prod
Vagel	Sloppy Joes	1/2 cup	140 165	QOOD	181.0	VEGETARIAN	Ground Turkey	4 oz	148.3	18	1
_	Carrots	1/2 cup	12016	0430	081	Cheese	Carrots	1 c	80	Lond	- 1
amek	Potato Tatan	1/2 cup	5016	0800	185	3 oz	3 oz Potato Salan	1/2 c	188	loran	1
	Salad w Tomato	1/2 cup	3	0830	40		Salad w Tomato 1 c	r I c	an	50 20	
	Dressing	1 oz	9	080	12	Potato Salad	Potato Salad Diet Dressing	1 pkt	RT	STR	1
Selve Constant	Onion	1 slice	1000	0900	8	1.5 cups	Onion	1 sl	38	dut 1	1
	Hamburger Bun	1 each	10-rack	090	RT		Bread	2 sl	RT	14 Bag	١
	Spice Cake w/Icing	1 piece	10 pours		RT		Fresh Fruit	1 ea	RT	Par	
Gidem	Unsweet Tea	8 oz	35	080	40		Unsweet Tea	8 oz	40	35	1
Portions verified by:	fied by:			Meal Co	int Docur	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIC	Z		
\	(-		Population		519	Staff 3					
Signature:	Keyad		Population -ICE 462	-ICE 4/6	Z		First cart out:	1015	٠,		
ē.	Cook Supervisor		MARSHALLS	FS 57	7	Labeled &	Last cart out:	13			
Signature:	Stor		Call Backs	3		Refrigerated	Signature	Z	200		
si '	Food Service Manager	r	Test Trays	_		(Yes) No	)				
Prepared by:	Johnny Sack		HS SNACK	Š	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	ا ا	
	Proteins	2 - 20z	Protein	1 02	TEST					1000	JA P
	Bread	4 slices	Bread	2 sliges		Test Sacks	O som to	Death		Junky Jun	500
	Fradt	1 each	HYPER CALORIC	LORIC	CALL	\		Salad	ğ		<b>△</b>
	Drink	1 each	Protein /	2 - 2oz	BACK	\	2	_			
`			Bread	4 slices		Labeled &	Clark Lindon	<u> </u>	MACHINO	- @	
			Cookie	1 each	TOTALS	Refrigerated	the word	3		apart pal	alan
Rev 4/2019 mps			Drink	1 each		Yes No	J		3	M	_



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

**OPENING and CLOSING CHECKLIST** 

Date: 4/21/2020 ·	:			Time	. AN	A Time	: 17	115 P	M
Shift Checklist	AN	<b>A</b>	PN	<b>1</b>		Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft	1			1					
Workers reported to work, no open sores		V.		X					
no skin infections		X		X					
no diarrhea		$\checkmark$		×					
Kitchen is in good general appearance		1		X					
All kitchen equipment operational & clean		Z		×					
All tools and sharps inventoried		$ \overline{\checkmark} $		×					
All areas secure, lights out, exits locked				×					
DISH MACHINE	Т	emp	eratur	e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break		150	18			
and chemical agent used in Pinal Rinse			Lunc	h	161	181			
			Dinn	er	152	185			
POT and PAN SINK	Т	'emp	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used.	E Lunch		112	115			appn		
	Lunch Dinner		135	128	_	200	ppn		
	Samor 1		130	117		Za	MA		
FREEZER and WALK-IN	Temperature Fr		Freezer 0°F	Walk-in	Wal	k-in 2	7 11 9		
	Or		Or below	35-40 °F		40 °F			
Record temperatures, Freezer and Walk-ins	Or b		-3	39	3	Co			
Record temperatures, Freezer and Walk-ins				PM	-2.6	37.4	39	1.3	
DRY STORAGE	Tempe	ratur	e 45-8	30 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	Ce2	64			
Record temperatures, Dry Storage Areas				PM	63	63			
Water Temps & Handwash Areas	AM	OTZ	PN 105-12						
1			1715 1						
	105-120	F	176						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

ימייארן	Appril 21 JOSE	•	MITTOGE	AV		MO A ETTA A ET CE			Secure Services		
DAIR:	AFRIL 21, 2020	- 1	1 UESDAY	MAX MAX		BREAKFAST		CXC	CYCLE	က	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	lth s	DL Temp	Prod Qtv	Over Prod
Santos	Dry Cereal	1 cup	21/2 B		RY	VEGETARIAN					0
- tomet	Turkey Sausage Gravy	1/2 cup	3/4 8x	2400	183.4	E88	Turkey Sausage	2 02	1834	Sylan	b
JUVES	Diced Potatoes	1/2 cup	8	2930	1887	2 each	2 each Steam Potato	1/2 c	489	() ()	M
Arma Cabiseuit	Breent Bre-d	1 each	19616	060	RT		Bread	2 sl	RT	191,16	P
Daldo	Margarine	1 pat	×e	0330	02	Diced Potatoes Margarine	Margarine	1 pat	940	J. P.	9
Sauley	) and ev Canned Fruit	1/2 cup	SBY	BB	B	1 cup	Canned Fruit	1/2 c	T.	S Fins	0
Jarres	Sugar	2 pkts	14 ax	6880	RT		Sugar Sub	2 pks	RT	1085	0
tras	Coffee	8 oz	030	MIS	180		Coffee	8 oz	186	6.30	Ø
Commo	Milk 2%	8 oz	546	0430	CH)		Milk 2 %	8 oz	R	2460	Ø
)					)		Diet Jelly	2 pkts	RT	00/	4
Portions verified by:	ified by:			Meal Cor	ant Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIC			
	. 00		Population	- 1	98	Staff ۻ					
Signature	11/20		Population -ICE		580		First cart out:	439			
	Cook Supervisor		MARSHALLS	4		Labeled &	$) \sim$	のけいの			
Signature:	125	1	Call Backs	R		Refrigerated	Signature /	1	W		-
	Food Service Manager	J.	Test Trays	Ŋ		Yes No	, J		1	h	
Prepared by:	Johnny Sack		HS SNACK	<u>&gt;</u>	Sack	Johnny Sack Meal Counts	MEA	MEAL TRAY SET UP	Y SET U	<u>ا</u>	
	Proteins	2 - 2oz	Protein	1 oz	TEST		7				
	Bread	4 slices	Bread	2 slices		Test Sacks	Z Z		子, }	9	<u> </u>
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		>	) /		Ž	
	Drink	1 each	Protein	2 - 2oz	BACK		*			\ \	
			Bread	4 slices		Labeled &	Jag. K		45	+	
			Cookie	1 each	TOTALS	Rofrigerated	5		·		
Rev 02/2020 mps			Drink	1 each		/ Yes / No	)				



DATE:	APRIL 21, 2020		TUESDAY	)AY		LUNCH		CYC	CYCLE:	cc	
Prepared by:	Menu Items	Serv	Amt. Pren	Begin	Menu	Special Instructions	Diet For Health	lth	DI	Prod	Over
		size		Prep	Temp		Menu Items	18	Temp	Qty	Prod
,	Taco Meat/Chow	1/2 cup	Carc	0220	1930	VEGETARIAN	Ground Turkey	4 oz	,561	kon	Pa
Seas	Spanish Rice	1/2 cup	lcave	0530	1950	Spanish Rice Rice	Rice	1/2 c	1980	Curc	Sty Posts
(Sichen)	Beans	1 cup	2.Score	٥٤١٤	0161	1 cup	1 cup Beans	$1  \mathrm{c}$	أطاله	2.5an	1 par
,	Salsa	1/2 cup	#15 con 0700	0700	RT		Stew Tomatoes	1/2 c	80	3. Scene	MA
35	Shredded Lettuce	1/4 cup	2.5 con	0930	390	Beans	Shred Lettuce	1/2 c	390	2.Sanc	1/19
Compat	Shredded Cheese	1/4 cup	Lare	0930	390	1.5 cups	Shred Cheese	1 02	390	Icase.	1/4
3	Tortilla	2 each	20sr	000/	Kr	Shred Cheese Tortilla	Tortilla	1 ea	KT	21an	WIA
	(Flour or Corn)		)			1/2 cup	(Flour or Corn)		{		
	Unsweet Tea	8 oz	39 care	0830	3:10	Tortilla	Unsweet Tea	8 oz	37.	· 30 core	MA
						4 each					
Portions verified by:	ified by:			Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIC	NO		
			Population	ation 529	٥	Staff 4					
Signature:	MAU		Population -ICE 470	1-ICE H	Qt		First cart out:	70:15			
	Cook Supervisor		MARSHALLS	SS STI		Labeled &	Last cart out:	11:15			
Signature	10V		Call Backs 4	,t		Refrigerated		The l	6	•11	
	Food Service Manager		Test Trays 2	7		Kes) No	`				
Prepared by:	Johnny Sack	1	HS SNACK	×	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U		
	Proteins	2 - 2oz	Protein	1 02	TEST			1241		0	
	Bread	4 slices	Bread	2 slices		Test Sacks	Rec	LETENCE :	7	<b>な</b> な	
	Fruit	1 each	HYPER CALORY	LORK	CALL			Cheese Cheese	ટ્રે		
	Drink	1 each	Protein	2 - 20z	BACK				\		
/			Bread	4 slices		Labeled &	Lose		(000)	laco mea)	
\			Cookie	1 each	TOTALS	Refrigerated	06/01		13	Chila	
Rev 02/2020 mps			Drink	1 each		(Yes) No			Š	í	



DATE:	APRIL 21, 2020	0	TUESDAY	AY AY		DINNER		CYC	CYCLE:	cc	
Prepared by:	Menu Items	Serv	Amt Pren	Begin	Menu	Special Instructions	Diet For Health	alth	DIC	Prod	Over
		size		Prep	Temp		Menu Items	ns	Temp	Qty	Prod
Sarboval-	Darbovar- Chicken Patty	4 oz	8 PMS		146	VEGETARIAN	Chicken Patty	4 02	TX o	A.P.M	0
Sandarat	Sandaval Whipped Potato	1/2 cup	2002		186	Peanut Butter Whip Potato	Whip Potato	1/2 c	K6°	72N	0
Gomez - Gravy	Gravy	1/4 cup	32ms		raf	3 02	3 oz Peas	1/2 c	Z	12n	0
Sandaral-	Sandavar-Peas & Carrots	1/2 cup	BAMS		164,	Whipped Potato Carrots	Carrots	1/2 c	, S	1Pm	0
Rahman- Bread	Bread	2 slices	345,AS		RT	1 cup	1 cup Bread	2 s1	RT	3.b.m	0
Alam	Margarine	1 pat	103		36'	Jelly 2 pkts Margarine	Margarine	1 pat	360	5	
Gomez-	Fruit Cobbler	1/2 cup	IPMS		370	Wheat Bread	Wheat Bread Canned Fruit	1/2 c	12	10,5	0
Hassin	Drink w Vit C	8 oz	,40cs		38	2 slices	2 slices Unsweet Drink	8 oz	34		0
						Margarine 2 pats					
Portions verified by:	ified by:	/		Meal Co	unt Docur	Count Documentation	SERVICE DOCUMENTATION	TENTATIO	N		
		\	Population	ation 524	D	Staff					
Signature:	A. Now	7	Population -ICE	-ICE 47C			First cart out:	1550	.\		
	Cook Supervisor	)	MARSHALLS 54	FLS ELG		Labeled &	Last cart out:	1620			/
Signature	140K		Call Backs $\zeta$	0		Refrigerated	Signature	DA	770	/	X
	Food Service Manager	r	Test Trays	4		(Yes) No	)				
Prepared by:	Johnny Sack		HS SNACK	ξ.	Sack/ medl	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	 	
	Proteins	2 - 2oz	Protein	1 02	TEST					ن ر	
	Bread	4 slices	Bread	2 slices		Test Sacks	7 toto	Carrier	رق	Zen	
	Fruit	1 each	HYPER CALORY	LORK	CALL			) } }		500	£
	Drink	1 each	Protein	12 - 20z	BACK						
/			Bread	4 slices		Labeled &			5	Chicker	
\			Cookie	1 each	TOTALS	Refrigerated	(2) (eco		(	) !	,
Rev 02/2020 mps			Drink	1 each		Yes			Š	2(0/2	



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Date: 4.22.20				Time	: AN	1 Time	:173	36P	M
Shift Checklist	A	M	Pl	M		Comme	nts		
N N	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		V		X					
no skin infections		V		X.					
no diarrhea		Z		X.					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		~		$\times$					
All tools and sharps inventoried		~	a v	$\times$					
All areas secure, lights out, exits locked				X					
DISH MACHINE	,	Temp	eratu	re	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break	fast					
and chemical agent used in Final Rinse			Lun	ch					
"国际",强度自然的企业的证据,但是是一个			Dinr	ner					
POT and PAN SINK	,	Гетр	eratu	re	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	114	118			ppm
Park and the second of the second			Lun	ch					41
			Dinr	ner	114	116		200	ppn
FREEZER and WALK-IN	Te	emper	ature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk 35-4		
Record temperatures, Freezer and Walk-ins				AM	-0	38	34		
Record temperatures, Freezer and Walk-ins				PM	- O	37.4	39	7	
DRY STORAGE	Temp	eratur	e 45-		Spice Room	Store Rm	00	,	
Record temperatures Dry Storage Areas				AM	42	64			
Record temperatures, Dry Storage Areas				PM	6×	59			
, , , , , , , , , , , , , , , , , , , ,					<u> </u>	-37			
Water Temps & Handwash Areas	AM	1 1	Pl	м					
	105-12	0 °F	105-1	20 ℉					
	IIA		1/5	7					
Signature, Cook Supervisor (AM)  4/26  4/26  4/26  4/26	1/20 ATE		7	Signata	fre, cook Supervi	sor (PM)	Λ		

DATE

FOOD SERVICE MANAGER



								וי	ecure 26	Secure Services	
DATE	APRIL 22, 2020	- 1	WEDNESDAY	ESDAY		BREAKFAST		CXC	CYCLE:	က	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Pren	Menu	Special Instructions	Diet For Health	th	DL	Prod	Over
thing	Oatmeal	1 cup	NOTE OF		194.3	VEGETARIAN	Oatmeal	10	194.2	7000	_
	Pancakes	2 each	00 V2	38	C 070	Peanut Butter Pancakes	Pancakes	1	150		) =
10		1/4 cup	A 14 B	7330	2 PT	2 oz	۵		BTS	13	- J
Pes	Turkey Sausage	2 oz	Ja 1/4 20	0250	150.4		Turkey Sausage	2 oz	8.4	7	-
Tedro	Margarine	2 pats	l Bx	FSC	40						
HC ZEN	Sugar	2 pkts	V4 BK	3330	RT		Sugar Sub	2 pkts	RT	500	P
Jose	Coffee	8 oz	0.30	2330	F 211		Coffee	8 oz	F15.7	030	0
Wilk 2%	Milk 2%	8 oz	525	3(8)	40		Milk 2%	8 oz	2	200	0
Portions verified by:	ified by:			Meal Cor	int Docum	Count Documentation	SERVICE DOCUMENTATION	ENTATIC			
	1 met	il organization of the control of th	Population	tion S	$\frac{\partial}{\partial x}$	Staff					
Signature:	Mortine		Population -ICE	-ICHOR	378		First cart out: 0435	1350	١.٥		
,	Cook Supervisor		MARSHALLS 50	Ls 50		Labeled &	Last cart out:	516			
Signature:	へもろ		Call Backs	ربر ا		Refrigerated	Signature //	100	No.	50	
	Food Service Manager	r	Test Trays	4		Yes No				V	
Prepared by:	Johnny Sack		HS SNACK	\ \	Sack	Johnny Sack Meal Counts	MEA	L TRA	MEAL TRAY SET UP	A.	
	Proteins	2 - 20z	Protein	1 02	TEST		_	,   3	2	/	j
	Bread	4 slices	Bread	2 slices		Test Sacks	1 Josephan	R	,	1	3
	Fruit	1 each	HYPER CALORIC	ORIC	CALL					É	
	Drink	1 each	Protein	2 - 20z	BACK			-			
			Bread	4 effices		Labeled &	Cathera	ر کر	Ċ		<u> </u>
			Cookie	1 each	TOTALS	Refrigerated			2	7)	
Rev 02/2020 mps			Dripk	1 each		Fes No					



DATE:	APRII 22, 2020		WEDNESDAY	FRDA		TINNE			VALUE JEI VICES	C	
	11 MIL 62, 502	- 1	N LOUIS	מחמש	_	LONCE		CX	CYCLE	<u>س</u>	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Ā	alth	ΠŒ	Prod	Over
		sıze		Prep	Temp		Menu Items	18	Temp	Qty	Prod
Philoney	BBQ Chicken bits	4 oz	130165	0220	830	VEGETARIAN	Chicken Bits	4 oz	261	Bak	NA
	Pinto Beans	1 cup	2 car	0400	1930	Cheese	Pinto Beans	1 c	1930	Zear	NA
Wood	Potato Salad	1/2 cup	Call	0830	390	3 02	3 oz Potato Salad	1/2 c	390	kak	12/2
James	Cole Slaw	1/2 cup	S. Scare	0600	390	Pinto Beans Cole Slaw	Cole Slaw	1/2 c	340	3	NA
	Organs		6 ofthe			1.5 cups	w diet dressing		.5	1	1
(	Margarine	1 pat	Case	0830	KT		Margarine	1 pat	RT	Can	4/14
Hawling	Bun	1 each	12 Ju	0200	RT		Bun	1 ea	RT		NA
	Yellow Cake	1/60 pc	teace	09/20	RT		Canned Fruit	1/2 c	KT	53 con 11/19	4/14
	Unsweet Tea	8 oz	.30 cape	0830	37°		Unsweet Tea	8 oz	.45	08,	NA
Portions verified by:	ified by:			Meal Co	unt Docur	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIO	Z		
			Population	ation SOF	2	Staff S					
Signature:	May		Population -ICE Lyo	I-ICE L	29		First cart out:	6:00			
	Cook Supervisor		MARSHALLS	XS ST		Labeled &		17.00			
Signature:	17		Call Backs	5		Refrigerated		The 17	1		
	Food Service Manager	r	Test Trays	7		Nes No					
Prepared by:	Johnny Sack /	021	HS SNACK	M	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U		
	Proteins	2 - 2oz	Protein	1 02	TEST		0.1	110 110.		5.15	T
	Bread	4 slices	Bread	2 slices		Test Sacks	286		3	ر م د	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		Sala	200	)	3/00/2	
	Drink	1 each	Protein	2 - 2oz	BACK				2 2		
			Bread	4 slices		Labeled &	Boar		780	1180 chem	_
			Cookie	1 each	TOTALS	Refrigerated			Ç		
Rev 02/2020 mps			Drink	1 each		(Yes) No			<u> </u>	_	



										222	
DATE	APRIL 22, 2020		WEDNESDAY	<b>ESDA</b>	اہر	DINNER		CYC	CYCLE:	က	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Ö		DIC.	Prod	Over
7		DAIC	\	\\(\frac{1}{2}\)	d Tier		Menu Items		Temp.	Qty	Prod
PCRE Fidelo	Fidelo	1/2 cup	,7	7	1/4.5	VEGETARIAN	Fidelo	1/2 c	143	(pans)	/
	w Meat Sauce	1/2 cup	7	100	174.3	Meatless Sauce w Meat Sauce	w Meat Sauce	1/2 c	743	Dono	
2 HENC	Green Beans		7	9011	170.2	1/2 cup	Green Beans Syach	Jach	702	Span Span	
	w Onions	1/2 cup					w Onions	1/2 c	747		
ABU	Shredded Lettuce	1/2 cup		904	33		Shred Lettuce	1/2 c	B	2706	125
ABU	Dressing	1  oz		1400	RT		Diet Dressing	1 02	BT :	38	
2010	Garlic Bread	$2  \mathrm{sl}$	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1406	RT		Bread	2 sl	5	SRKO	
ABU	Margarine	1 pat	に ら つ	904/	33		Carrots	1/2 c	65	ban	
FMMNE15CO	Gelatin	1/2 cup	138	Done	33		Canned Fruit	1/2 c	33	57	
77	Drink w Vit C	8 oz		1200	3		Unsweet Drink	8 02	2	15	
Portions verified by:	ified by:	*	Turas		int Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIO	Z		
	11		' Population	tion 5	000	Staff 10		ĺ			
Signature:	A. A.		Population -ICE	-ICE SC	205 1		First cart out:	76	0		
	Cook Supervisor		MARSHALLS	75 ST	$\infty$	Labeled &	Last cart out:	5	5		
Signature:	14		Call Backs	•		Refrigerated	Signature	4			
	Food Service Manager	,,	Test Trays	ಭ		Yes No					
Prepared by:	Johnny Sack		HS SNACK	Σ	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	SETU	 	
	Proteins	2 - 2oz	Protein	1 02	TEST	00					
	Bread	4 slices	Bread	2 slices		Test Sacks	10	~	0	0	****
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		258	Jak	B	all a	- Ho
	Drink	1 each	Protein	2 · 20z	BACK						
			Bread	4 slices		Labeled &	,				
			Cookie	1 each	TOTALS	Refrigerated	Ross			0	
Rev 02/2020 mps			Drink	1 each		(Yes ) No	Trad	<u>)</u>	St. St.	なるな	13
									-		



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Date: 4-23-20				Time	: AN	1 Time	173	D P	M
Shift Checklist	A	M	Pl	M		Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		V	TYL						
Workers reported to work, no open sores		2		/					
no skin infections		1		/					
no diarrhea				/					
Kitchen is in good general appearance		8		/					
All kitchen equipment operational & clean		×		/					
All tools and sharps inventoried		X							
All areas secure, lights out, exits locked									
DISH MACHINE		Temp	eratui	re	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break	fast	158	181			
and chemical agent used in Final Rinse			Lun	ch	155	185			
"是不是主義"的"其他上海特別",被對於於後世紀			Dinr	er	155	185			
POT and PAN SINK		Temp	eratui	re	Wash 110 °F+	Rinse 110	°F+ 2	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	1/2	115		20	
			Lun	ch	150	155		200	Bo
			Dinn	er	149	150		200	2-ppm
FREEZER and WALK-IN	To	emper	ature		Freezer 0°F	Walk-in	Walk-		1,
D 1				43.5	Or below	35-40 °F	35-40		
Record temperatures, Freezer and Walk-ins				AM	Q	38	36		
Record temperatures, Freezer and Walk-ins				PM					
DRY STORAGE	Temp	eratui	re 45-		Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	62	64			
Record temperatures, Dry Storage Areas				PM	70	64		_	
Water Temps & Handwash Areas	AM		PN						
	105-12	0 °F	105-1	20 °F					
	118		117						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



		Rem						٦	Secure Services IN	rvices TM	
DATE	APRIL 23, 2020	$\neg$	THURSDA	DAY		BREAKFAST		CX	CYCLE:	က	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth	DL	Prod	Over
Javier	Cream of Rice	1 cup	大大	0000	192.4	VEGETARIAN	Bran Flakes	-	t d	413 72 4	DOL J
کے تعمر	sage	2 oz	0.0	2200	[Led . 1	Eggs	age			ה ה ה	D
DUNIN	DUNIN Coffee Cake 1	1 pc	13 TP	2	RT	2 each		2 sl	RT	A CA	
CLEXO		1 pat	1 BK	2330	40		Margarine	1 pat	40	1 SY	10
Michael	Fruit	1 each	5160	XX	RT		Fresh Fruit	1 ea	RT	Sie	Ø
Annesugar		2 pks	14 W	23	RT		Sugar Sub	2 pks	RT	1007	Q
Army - Coffee	Coffee	8 oz	0.37	0330	182.3		Coffee	8 oz	1933	-	
Jan 3	Milk 2 %	8 oz	533	7.44	040		Milk 2 %	8 oz		V .	
)			)	,							
Portions verified by:	ified by:		Z	Meal Cou	int Docum	Count Documentation	SERVICE DOCUMENTATION	ENTATIC			
	100		Population		9	Staff			j		
Signature:/	- Monto		Population ·ICE	ICE 4S	45		First cart out: $//6/55$	455	,		
2	Cook Supervisor		MARSHALLS	is 59		Labeled &	Last cart out: $\bigcirc$	240			
Signature:	1722		Call Backs A	~		Refrigerated	Signature	9	7	h	
	Food Service Manager		Test Trays	7		No No	1				
Prepared by:	Johnny Sack	1	HS SNACK		Sack	Johnny Sack Meal Counts	ME/	MEAL TRAY SET UP	Y SET U	ہے	
	Proteins 2-	2-20z	Protein	1 02	TEST		2000		4		1
	Bread 4 sl	4 slices	Bread 2	2 slipes		Test Sacks	2	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	7	Ž	
		l each	HYPER CALORIC	ric	CALL		E	t S	E S	<	
_	Drink 1e	each	Protein	2 - 2oz	BACK		*		1		
			Bread 4	4 slices		Labeled &	7		7	120	Ž
		31	Cookie	1 each	TOTALS	Refrigerated	200		<i>U</i>	Z	
Rev 02/2020 mps			Drink	1 each		Yes	3		, ,	_	
							P				



								Se	Secure Services III	//ces '''	
DATE	APRIL 23, 2020	- 1	THURSDAY	SDAY		LUNCH		CX	CYCLE:	က	
Prepared by:	:   Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	lth	DL	Prod	Over
3	7	SIZE		Frep	Temp		Menu Items	18	Temp	Qty	Prod
とうころ	Enchilada Casserole	1 cup	140 lbs	0630	1830	VEGETARIAN	Hamburger	3 oz	(750)	582m	1
Kidlorg	Spanish Rice	1/2 cup	50 125	0430	155.0				I =	5 0in	3
SMUS .	Pinto Beans	1 cup	150 105	0545	175.0	Pinto Beans	Pinto Beans		1750	100	2,0
Y	Salsa	1/2 cup	4 cons 10930	0830	74	1 cup	1 cup Salsa	1/2 c	7	4 32	2
5	Salad	1/2 cup	2/20	090	40		Salad	1 c	7	10 cm	1
1	Dressing	l oz	(20)	0600	27		Diet Dressing	1 oz		53 P	1
OF T	Cornbread	1 pc	BHE	080	RT		Bread	2 sl		t Par	1
Danna	Margarine	1 pat	100	0600	8		Ketchup	1 pkt	RT		1
A STATE OF THE STA	Baked Annle Crisn	1/9 0110	DAM	5699	-  -		Diet Beleid	Ç	É	6	
Goes,		20 8	$\neg$	380	43		Unsweet: Tea	2/7 c		F 1/5	1
Portions verified by:	ified by:			Meal Co	unt Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIC	N		
	(-		Population		No	Staff 3					
Signature:	Keyad		Population -ICE		45年		First cart out:	030			
	Cook Supervisor		MARSHALLS		59	Labeled &	Last cart out:	= 35			
Signature:	SAV TO SAVE		Call Back	(M)		Refrigerated	Signature	P	DOLL		
	Food Service Manager		Test Trays	E		(Yes) No	)	*			
Prepared by:	Johnny Sack		HS SNACK	) ~	Sack meal	Johnny Sack Meal Counts	ME/	MEAL TRAY SET UP	Y SET U		
	Proteins	2 - 20z	Protein	1 02	TEST			2			Τ.
	Bread	4 slices	Bread	2 slices		Test Sacks	n rowlored.	Apple 10	CJ	appool	_ ন
	Fruit	1 each	HYPER CALORIC	LORIC	CALL			<u>.</u>	*	}	
	Drink	1 each	Protein	2 - 20z	BACK		Frehilada,		20180	8	
			Bread	4 slices		Labeled &	rasseeme		3	7	
			Cookie	1 each	TOTALS	Refrigerated	Dice	7	Ą	BUNS	
Rev 02/2020 mps			Drink	1 each		Yes No	1		)		



								Sec	secure services ""	ces ''''	
DATE	APRIL 23, 2020	- 1	THURSDAY	SDAY		DINNER		CXC	CYCLE:	က	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Ä	alth	DIC		Over
6/4/0				1			IMEDIA LUEMS	80	Temp	Qty	Prod
rechte	Fajita Meat/bits	4 oz		201	12	VEGETARIAN	Chicken	3 oz	15 1	10 Per	Spen
PEREZ	Refried Beans	1 cup	2 pago	00	120	Eggs.	Pinto Beans	1 c	1901	3 mays	Person
PLAKZ	Grilled Potatoes	1/2 cup	° S 	1106	0,0	2 each	2 each Steamed Potatoes	1/2 c	70	A 500 A	
PCRKZ	Grilled Onions	1/4 cup	S	9011	175		Grilled Onions	1/4 c	17/	1	
pener	Grilled Peppers	1/4 cup	S Z	0011	175	Salsa	Salsa Grilled Peppers	1/4 c	50		
ABU	Margarine	1 pat	S	1330	33	1/2 cup	1/2 cup Mustard	1 pk	BA	901	
30010	Tortillas	2 each	88	1330	RT		Raw Veggies		N/W/	NOMI	
ABU	Salsa	1/2 cup	2	1330	33		Unsweet Drink	1		757	
77	Drink w Vit C	8 oz	15	1230	9			+	) )	3	
Portions verified by	ified by:			Meal Cor	unt Docur	Count Documentation	SERVICE DOCUMENTATION	TENTALIO	Z		
	4		Population			Staff / O		4	i		
Signature:	Hanel	2	Population -ICE	1-ICE S	80		First cart out:	56	Į,		
	Cook Supervisor		MARSHALLS	75 ST	~	Labeled &	Last cart out:	104	10		
Signature:	144V		Call Backs	$ \phi $		Refrigerated	Signature	# P	1		
	Food Service Manager	11	Test Trays	d		Cres No					
Prepared by:	Johnny Sack		HS SNACK	2	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	SET UI		
	Proteins	2 - 2oz	Protein	1 02	TEST						T
	Bread	4 slices	Bread	2 slices		Test Sacks	(	j		(	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		Jelsa	M	TR	The state of the s	, OT
	Drink	1 each	Protein	2 - 20z	BACK		)			7	}
			Bread	4 slices		Labeled &		,			
			Cookie	1 each	TOTALS	Refrigerated	2		1		
Rev 02/2020 mps			Drink	1 each		Yes No	Jears	9		allina	_ م
											1



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Date: 4 /24 /2020 Shift Checklist	AM	$\top$	PM		0130 AN	I Time			PM
Sinit Checklist	No Y		lo Ye			Сопши	nts		-
All areas secure, no evidence of theft	100 1	3 1	10 10	28					
Workers reported to work, no open sores	/		×						
no skin infections	×	_	$\pm$	$\forall$					
no diarrhea		$\rightarrow$	12						
Kitchen is in good general appearance	X	`	×	_					
All kitchen equipment operational & clean	$\frac{1}{x}$		×	_					
All tools and sharps inventoried	×		X	7					
All areas secure, lights out, exits locked	HEATT IN	100	$\rightarrow$	1					
DISH MACHINE	Ter	npera	ature	┪	Wash 150+	Rinse 18	O+		
Temperature according to manufacturer's specifications 🛶			eakfast	T	156	19			
and chemical agent used in Final Rinse			Lunch	7	155	185	)		
With the French State of State		Γ	Dinner	7	156	190	,		
POT and PAN SINK	Ter	npera	ature	1	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used ? **		Br	eakfast	T	164	164			ppm
		I	Lunch	1	170	175		200	( A TO
		Γ	Dinner	T	13580	121		200	PPM
FREEZER and WALK-IN			Freezer 0°F	Walk-in	Wal	lk-in 2	1		
			Or below	35-40 °F		40 °F			
Record temperatures, Freezer and Walk-ins			AM	$\rightarrow$	-3.2	36.8		8.1	
Record temperatures, Freezer and Walk-ins			PM	$\rightarrow$	-1.8	38.8	30	1.6	
DRY STORAGE	Tempera	ure		$\rightarrow$	Spice Room	Store Rm			
Record temperatures Dry Storage Areas			AM		6.5	69			
Record temperatures, Dry Storage Areas			PM	4	64	63			
	43.5		PM	+					
Water Temps & Handwash Areas	AM	10		, I					
Water Temps & Handwash Areas	AM 105-120 °F		5-120 °I	F					

Signature, Cook Supervisor (AM) DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



								3	Secure services	I VICES	
DATE	APRIL 24, 2020	- 1	FRIDAY	] <	BR	BREAKFAST		CYC	CYCLE:	အ	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health	alth	DF	Prod	Over
		SIZE	1	Prep	Temp		Menu Items	18	Temp	Qty	Prod
Ama/a	Dry Cereal	1 cup	36.5	0300	FRT	VEGETARIAN	Dry Cereal	1 c	27	١	1
Sel	Cream Beef Gravy	1/2 cup	1,50,5	0330	185		Peanut Butter	1 oz	P.T	S	Ø
Martinez	Fried Potatoes	1/2 cup	10,	0230	180	Peanut Butter Stm Potatoe	Stm Potatoe	1/2 c	180	৩	,
Reported	Biscuit	1 each	105	0300	12T	1 oz	1 oz Biscuit	1 ea	721	0	B
,	Margarine	1 pat	10,5	0336	35		Canned Fruit	1/2 c	127	1	
Euctor /	Sugar	2 pkts	dot.	6330	727		Sugar Sub	2 pks	121		1
Pairer	Coffee	8 oz		0330	881		Coffee	8 oz	188	١	ſ
Michael	Milk 2%	8 oz	5377	0435	33		Milk 2%	8 oz	33	1	}
Portions verified by:	ified by:			Meal Co	Meal Count Documentation	nentation	SERVICE DOCUMENTATION	ENTATIC			
	(		Population	ation	521	Staff					
Signature:	Har		Population -ICE 463	-ICE 46	~	4	First cart out:	0435			
	Cook Supervisor		MARSHALLS	LS 58		Labeled &	Last cart out:	25/10			
Signature:	人七名		Call Backs	Ι.		Refrigerated	Signature	2	1		
	Food Service Manager	;er	Test Trays	7		(Yes) No	)				
Prepared by:	Johnny Sack	9	HS SNACK	ζ	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	r set u	<u>ا</u> م	
No One	Proteins	2 - 2oz	Protein	l oz	TEST		Satotri	9	,	,	
	Bread	4 slices	Bread	2 slices		Test Sacks		2100		>49an	_
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	4					
	Drink	1 each	Protein	2 - 20z	BACK						
			Bread	4 slices		Labeled &	P.scuit	<u> </u>	ZO AN	>	
			Cookie	1 each	TOTALS	Refrigerated	5		とと	2 h	
Rev 02/2020 mps			Drink	1 each		(Yes) No				01a/ce	لو



- FILE	בסכ זים זים א		Tart								
DAIE	APKIL 24, 2020	- 1	FKIDAY	,		LUNCH		CX	CYCLE:	က	
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	á	alth	DF	Prod	Over
		size		Frep	Temp		Menu Items	18	Temp	Qty	$\mathbf{Prod}$
HEAVE	Tuna Salad	1/2 cup	200	ago	2	VEGETARIAN	Tuna Salad	1/2 c	24	41/20m	1
Nehe	Grilled Potatoes	1/2 cup	50 125	0960	QQE)		Grilled Potato	1/2 c	1400	Spans	1
Thrahim	ThyahiM Green Beans	1/2 cup	120 105	0830	1450	Egg Salad	Egg Salad Green Beans	1 c	1450	(open	in pan
JCDagen Colesiaw	Coleslaw	1/2 cup	200	07.00	\$	1/2 cup	1/2 cup Coleslaw		ठे	5 Japan	
							w diet dressing		72	10 Kg	1
Troop	Ketchup	1 pk	3	0880	RT		Ketchup	1 pk	RT	3	1
Nichalo	Bread	2 sl	4 bay	0830	RT		Bread	2 sl	RT	4 Day	
3	Margarine	1 pat	-	OBOO	8		Margarine	1 pat	B	3	1
5. °	Brownie	1 each	84g	0000	(x		Fresh Fruit	1 ea	RT	Scan	1
(Jam)	Unsweet Tea	8 oz	38	OBO	40		Unsweet Tea	8 oz	2	8	1
Portions verified by:	ified by:			Meal Cor	int Docur	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIC	NC		
_			Population		521	Staff 🗦					
Signature:	Lonad		Population -ICE		463		First cart out:	1020	$\cap$		
	Cook Supervisor		MARSHALLS	3	56	Labeled &	Last cart out:	135	10		
Signature:	CHK		Call Backs	3		Refrigerated	Signature	P	par		
	Food Service Manager	er	Test Trays	9	,	Yes No	)				
Prepared by:	Johnny Sack	200	HS SNACK	L.A.	Saok	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	YSETU	<u> </u>	
Stephenin	Proteins	2 - 2oz	Protein	1 02	TEST	_	6100				
MDG	Bread	4 slices	Bread	2 slicgs		Test Sack	(A.C.)	aveen bens	Dems	Tate	2
	Fruit	1 each	HYPER CALOR	Loperc	CALL	\		Ċ		2	
	Drink	1 each	Protein	2 - 2oz	BACK	\					
			Bread	4 slices		Labeled &	Print	,	(-	-	
			Coolede	1 each	TOTALS	erated	Jan Saw	<u>ج</u> 	Drag	lad	
Rev 02/2020 mps			Vink	1 each	N.S.	Yes No					



Secure Services M

DATE:	APRII. 24, 2020		FRIDAV	<b> </b>		DINNED		ZXZ/	15	c	
						DILVINED		CI	CICLE.	3	
Prepared by:	Menu Items	Serv	Amt Prep		Menu	Special Instructions	Ä	alth	DF	Prod	Over
(		SIZE	1	_	Temp		Menu Items	90	Temp	Qty	Prod
16/62 -	Chili Mac	1 cup	13PM	1100	E.	VEGETARIAN	Ground Turkey	4 oz	189	(PNS	0
j						Cheese Pasta	Pasta	1/2 c	2090	IPMS	0
JIMENEZ Pinto Beans	Pinto Beans	1 cup	- Pis	100	202	3 02	3 oz Pinto Beans	1 c	John	(17MS	0
1 20/05 1	Corn Salad	1/2 cup	72MS	1300	39°		Carrots	1 c	1870	78WS	0
Zheng-	Garden Salad	1/2 cup	Spins	1400	370	Pasta	Salad	1/2 c	37	37.5	0
Barahana Dressing	Dressing	1 oz	1956	1400	RT	1 cup	Diet Dressing	1 02	17	255	0
1010	Roll	1 each	123 N	1400	RT		Roll	1 ea	RT	95%	
Aby -	Margarine	1 pat		1400	RT	Pinto Beans Margarine	Margarine	1 pat	39	3	0
「ご	Drink w/Vit C	8 oz	3005.	1300	340	1.5 cups	Unsweet Drink	8 oz	33°		0
		/									
Portions verified by:	ified by: $A \bigcirc A$	7		Meal Co	unt Docu	Count Documentation	SERVICE DOCUMENTATION	ENTATIC	Z		
_		7	Popul	Population 521	_	Staff					
Signature:	STAN AND		Population -ICE	1-ICE 470	0		First cart out:	1000			
	Cook Supervisor		MARSHALLS 5	15 ST		Labeled &	Last cart out:	1645		a a	\
Signature:	へあろ		Call Backs	0		Refriesated	Signature	1000	And	A 00.	100
	Food Service Manager	• ,	Test Trays	رے		Yes No			3		2
Prepared by:	Johnny Sack		HS SNACK	Y	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U		
	Proteins	2 - 2oz	Protein	1 02	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	1000	7/6/			
	Fruit	1 each	HYPER CALORIC	LORK	CALL		1000	101	1	Ŝ	
	Drink	1 each	Protein	Z - 20z	BACK				] -		
			Bread	4 slices		Labeled &	7000		3	113	
\			Cookig	1 each	TOTALS	Refrigerated	!		٦	10.00	
Rev 02/2020 mps			Drjalk	1 each		Yes/ No			=>	)	



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Date: 18/25/20 Shift Checklist	Δ	M	PI		Bas AN	Comme		301	
Sinit Chockingt	No	Yes	No	Yes		Commi	11113		
All areas secure, no evidence of theft	110	1	110	108					
Workers reported to work, no open sores		2		X					
no skin infections		V	$\vdash$	X					
no diarrhea		X		X					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		X		X					
All tools and sharps inventoried		У		X					
All areas secure, lights out, exits locked	I SHA	Hute		X					
DISH MACHINE		Temp	eratu	·e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications			Break		1.59	189			
and chemical agent used in Final Rinse			Lun	ch	155	185			h
			Dinr	er	155	181			
POT and PAN SINK		Temp	eratui	·e	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used	Breakfast			1769	168	0	200		
	Lunch			170	175		2007	D/III	
<b>运用中国的国际的</b>	Dinner			144	137		1	PPM	
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F	Walk-in	Wal	k-in 2	1
					Or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-1.8	352		7,9	
Record temperatures, Freezer and Walk-ins				PM	-1.9	343	38	8	
DRY STORAGE	Temp	eratur	re 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	75	60			
Record temperatures, Dry Storage Areas				РМ	64	63			
Water Temps & Handwash Areas	AM	<i>I</i>	Pl	1					
water remps of Handwash Areas	105-12		105-1						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



DATE:	APRIL 25, 2020	0	SATURDAY	<b>3DAY</b>		BREAKFAST		CWCT F.	<u>-</u>	cr	
										٥	
Prepared by:	Menu Items	Serv.	Amt Prep		Menu	Special Instructions	<u> </u>		DI	Prod	Over
		sıze		Prep	Temp		Menu Items		Temp	Qty	Prod
HA met	Oatmeal (urea	1 cup	365	0%0	27	VEGETARIAN	Datmeal (eree,	10	+ d	Į	J
200	Scrambled Eggs	1/2 cup									
Rocenda	Turkey Sausage	2 oz	3cs	0%0	179	Biscuit	Biscuit Turkey Sausage	2 oz	6t	Saul	P
Lace	Gravy	1/2 cup	1505	6330	17	2 each	2 each Diet Jelly	1 pkt	12	4100	low
- P	Biscuit	1 each	et has	0360	121		Biscuit	1 ea	RT	NOW	1000
3	Margarine	1 pat	105	0330	34		Margarine	1 pat   3	34	1	
\	Sugar	2 pkts	, 4 Ses	6330	RT		Sugar Sub		RT	41	
Greater of	Coffee	8 oz	130cs	0345	88		Coffee	8 oz	(88	1	9
michael	Milk 2%	8 oz	624	0500	33		Milk 2%		33	(	1
							Canned Fruit	1/2 c	1 ta		1
Portions verified by:	ified by:			Meal Co	unt Docui	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIO			
			Population		609	Staff					
Signature:	The	-	Population -ICE 557	1-ICE 55	h	Þ	First cart out:	0500			
=======================================	Cook Supervisor		MARSHALLS	LLS 5 4		Labeled &	Last cart out:	5450			
Signature:	八七万		Call Backs 🌶	Ø		Refrigerated	Signature	d			
	Food Service Manager	ľ	Test Trays	32		(Yes No					
Prepared by:	Johnny Sack 20	st	HS SNACK	K	Sack meal	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	SET U	<u>ا</u> م	
WARGHON	Proteins	2 - 2oz	Protein	1 oz	TEST					,	
	Bread	4 slices	Bread	2 slices		Test Sacks	25	2991		9732Z	3
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	Q				)	
	Drink	1 each	Protein	2 - 20z	BACK						
			Bread	4 slices		Labeled &	(exear		Billin	5	
			Cookie	1 each	TOTALS	Refrigerated	) )		2	)	
Rev 02/2020 mps			Drink	1 each		Yes					



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DATE:	<b>APRIL 25, 2020</b>	0	SATURDAY	DAY		LUNCH		CYC	CYCL,E:	cc	
;	L	Serv		Rogin	Mon	Special Instructions				,	7
Prepared by:	Menu Items	eizo	Amt Prep	Degill	Tomar	Decial Histrachons	<u> </u>	alth	Ju Z	Prod	Over
,			_	Treb	dmar		Menu Items	18	Temp	Qty	Prod
7007	Sliced Turkey	4 oz	125 hs	860	Ş	VEGETARIAN	Sliced Turkey	4 02	40	5/span	1
Loriem	Vegetarian Beans	1 cup	130 110	0690	091	Beans	Pinto Beans	1 c	83/	12 march	32sms
Nicholos	Corn Salad	1/2 cup	500	0830	40	1.5 cups	1.5 cups Green Beans	1 c	H23	(Dan	-1
/ 0:1:4:	Mayo	1 pk	17205	080	Œ	Corn Salad Mustard	Mustard	1 pk	Ge	53pc	1
Mean	Mustard	1 pk	3	Ogg	7	1 cup	1 cup Shred Lettuce	1/2 c	40	(poda)	1
Bustierres	Bread	2 slices	41 ban	0200	RT	Grilled Cheese Bread	Bread	$2  \mathrm{sl}$	RT	41 bas	1
Cumar	Margarine	1 pat	3	0830	38	1 each	1 each Margarine	1 pat	38	782	1
Manuel	Cake w/icing	1 piece	8 pm	0330	RT		Fresh Fruit	1 ea	RT	53	1
Night	Unsweet Tea	8 oz	35	080	40		Unsweet Tea	8 oz	St.	30	1
Portions verified by:	ified by:			Meal Cor	int Docur	Count Documentation	SERVICE DOCUMENTATION	ENTATIC			
			Population		60	Staff of					
Signature:	Treyor		Population -ICE	-ICE 55	0		First cart out:	1005	lo		
	Cook Supervisor		MARSHALLS	LS 59		Labeled &	Last cart out:	1136			
Signature	142		Call Backs	(2)		Refrigerated	Signature	Leund	bad		
	Food Service Manager	r	Test Trays	9		(Yes) No					
Prepared by:	Johnny Sack		HS SNACK	×	Sack meal	Johnny Sack Meal Coupts	ME	MEAL TRAY SET UP	Y SET U		
	Proteins	2 - 20z	Protein	1 oz	/FEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	Coest	(extre	a	Pake	
	Fruit		HYPER CALORI	LORIG	CALL	\	Saled	,		)	
	Dzińk	1 each	Protein	2/ 20z	BACK	\	1. Ke. 2.50				
			Bread	4 slices		Labeled &	in the				
			Cookie	1 each	TOTALS	Refrigerated	Dack.		Ferms	ş	
Rev 02/2020 mps			Drink	1 each		Yes No	j		)	١	



DATE:	APRIL 25, 2020	0	SATURDAY	<b>EDAY</b>		DINNER		CY	CYCI,E:	cr.	
Prenared hv:	Monn Itome	Serv	A 4 D	Begin	Menu	Special Instructions	Diet For Health	alth I		D <sub>rood</sub>	5
- Tobard		size	Amt rrep		Temp			J.S.	Temp	Otv	Prod
refez-	Meatballs	4 oz	@PMS	1320	193	VEGETARIAN	Hamburger	4 oz	147	- 1-3 - 2-3 - 3-4	0
Cont (Pros - Rice	Rice	1/2 cup	7845	= 8	Sol	Rice	Rice Rice	1/2 с	202	7Ph	0
1501KZ-	Mix Vegetables	1/2 cup	7275	1100	204	1 cup	1 cup Mix Vegetable	1 c	Be	77n	0
Solisi	Salad	1/2 cup	36,75	1400	36		Salad	1/2 с	360	7,2,7	
12681	Dressing	1 oz		14C0	171	Beans	Diet Dressing	1 0z	7.1	2/5	C
( Cinidad Ketchup	Ketchup	1 pkt	165	1400	RT	1 cup	Bread	2 sl	RT	155	0
(500 l	Roll	1 each	3,565	1400	RT		Margarine	1 pat	12	5	0
LUCASI	Margarine	1 pat	105	1400	370		Canned Fruit	1/2 c	12/	ish	0
ار	Drink w/Vit C	8 oz	4085	1300	33°		Unsweet Drink	8 oz	378	-	0
Portions verified by:	ified by:	,	4.1	Meal Co	unt Docui	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIC	NC NC		
		\	Population	ation		Staff					
Signature:	H . 1902	8	Population -ICE	1-ICE			First cart out:	1000			
·	Cook Supervisor	)	MARSHALLS	ST		Labeled &	Last cart out:	1650		,	\
Signature:	145 145		Call Backs	0		Refrigerated	Signature	A D	Sec	7	^
	Food Service Manager	r	Test Trays	2		Yes No					
Prepared by:	Johnny Sack	/	HS SNACK	M	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U		
	Proteins	2 - 2oz	Protein	1 oz	PEST		2				
	Bread	4 slices	Bread	2 slices		Test Sacks	1010g	1/4/		0	
	Fruit	1 each	HYPER CALORI	LORIG	CALL		1			) >	
	Drink	1 each	Protein	Z - 20z	BACK						
	\		Bread	4 slices		Labeled &	0			ک ۔	\ \
\			Cookie	1 each	TOTALS	Refrigerated	3		Mea	Meathar	 ገ
Rev 02/2020 mps			Drink	1 each		Yes No					
\		\									



### FOOD SERVICE UNIT: 195- AURORA KITCHEN

### **OPENING and CLOSING CHECKLIST**

Date: 4.26-60			,	Time	AM	1 Time	: 1	OCF	M
Shift Checklist	Al	M	PN	<u>/</u>		Comme	nts		
X	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		X		X					
no skin infections		X		X					
no diarrhea		$\checkmark$		X					
Kitchen is in good general appearance		$\checkmark$		X_					
All kitchen equipment operational & clean		\ <u>`</u>		×					
All tools and sharps inventoried		1		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE	7	Гетр	eratur	e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break	fast	158	182	•		
and chemical agent used in Final Rinse			Lunc	h	150	185			
			Dinn	er	161	181			
POT and PAN SINK	7	[emp	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	рm
Final Rinse Temps determined by chemical agent used			Break	fast	112	115		200	ppn
127. 18. 18. 18. 18. 18. 18. 18. 18. 18. 18			Lunc	h	140	180		2000	pm
<b>发展的表面相似的</b>			Dinn	er	141	117		0	PPN
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F Or below	Walk-in 35-40 °F		lk-in 2 40 °F	11
Record temperatures, Freezer and Walk-ins				AM	-2				
Record temperatures, Freezer and Walk-ins				PM	-2	36	30	9	
DRY STORAGE	Tempe	ratur	e 45-		Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	62	64			
Record temperatures, Dry Storage Areas				PM	64	63			
Water Temps & Handwash Areas	AM		PN						
	105-120	) °F	105-12						
			157						

Signature, Cook Supervisor (AM

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Prod Over Partilla, 0 3 190K 25,7 Prod SPL 7 Steak Qty MEAL TRAY SET UP Temp 87 CYCLE: 37, DI RT33 SERVICE DOCUMENTATION Cake 8 1 pat 1/2 c1/2 c1/2 c1/2 c 4 oz 8 oz 1 c 1 ea Diet For Health Menu Items Tortilla Unsweet Drink Cheese Garden Salad First cart out: 1 cup Canned Fruit Carrets Last cart out: Tuna Salad BEGNS Rice Margarine Signature Beans Carrots 1.5 cups Tortilla Beans Rice Special Instructions 4 each VEGETARIAN DINNER 3 oz Johnny Sack Meal Counts Staff Refrigerated Refrigerated Test Sacks Meal Count Documentation Labeled & Labeled & Yes Yes TOTALS Menu Temp CALL BACK 276 TEST Sack 320 meal  $\mathbf{R}\mathbf{T}$ Population (OCV Population -ICE 550 1900 320 MARSHALLS らつ Begin Prep 500 300 2002 4 slices 1400 1000 2 - 20z1 each 1 each 1 ozHYPER CALORIC SUNDAY Call Backs HS SNACK Test Trays Amt Prep MARIA OPHS 70ns 120cl 877 RONT Protein Protein Bread Bread Cookie Dyfnk 1/2 cup 1/4 cup 1/2 cup 2 each 1 piece 4 slices 1 each Serv 1 cup 2 - 20z1 each size 4 oz 8 oz APRIL 26, 2020 Food Service Manager Strawberry Cake Menu Items Johnny Sack Salisbury Steak Cook Supervisor HOSSAIN Drink W/Vit C Proteins Carrots, diced Bread Drink Fruit Beef Gravy Barahora Tortillas Portions verified by: Beans Rice Derez-Perez-Prepared by: -budy2 Moto 1 Prepared by: 15hali1-Rev 02/2020 mps Derez-DATE: Signature: Signature:



Over Prod Books o Ø 535K D 53 sw Ó Prod Qty MEAL TRAY SET UP Temp CYCLE:  $\mathbf{R}\mathbf{T}$ DI SERVICE DOCUMENTATION 2 pkts 1 pat  $2 \, \mathrm{pks}$ Gan Fruit (Mange 1/2 c 8 oz 8 oz 2 sl1/4 cFirst cart out: 043 Diet For Health Menu Items Eggs Scrambled Eggs Cirroman Last cart out: Bran Flakes 3 Margarine Sugar Sub Signature Diet Jelly Milk 2 % S Coffee 2 each Bread Special Instructions BREAKFAST VEGETARIAN å Johnny Sack Meal Counts Staff Refrigerated TOTALS Refrigerated Test Sacks Meal Count Documentation Labeled & Labeled &  $({
m Fes})$ Yes Menu Temp Sack BACK TEST CALL meal  $\mathbf{R}\mathbf{T}$ 195 Population -ICE 550 Population (2007) 38 21/2010330 SHS SHS Sept of the sept o 3330 Begin Prep MARSHALLS 59 0315 3330 4 slices 2 slices 20Z 1 each 1 each HYPER CALORIC SUNDAY Call Backs 2 Test Trays HS SNACK Amt Prep रह । L BY 736 624 Y B Protein Protein Cookie Bread Bread Drink 1/2 cup 1/2 cup 4 slices 1 each  $2 \, \mathrm{pkts}$ 1 each 1 each 1 cup 1 each Serv size 8 oz 8 oz **APRIL 26, 2020** Food Service Manager Menu Items Johnny Sack Scrambled Eggs Jook Supervisor Cinnamon Roll Proteins Bread Drink Pret Dry Cereal w T-Ham Coord Milk 2% Tortilla Portions verified by: Decko Coffee A-Mccologugar Lensy Salsa Prepared by: Rev 02/2020 mps Prepared by: くうろ DATE: Signature: Signature: Jak



DATE:	APRII 26 2020		STINDAV	AV		TIMOR		CAN C	G .ET 10	c	
	202 (02 777	- 1				TOMOTI		OIO	OICLE.	က	
Prepared by:	Menu Items	Serv	Amt Pren	Begin	Menn	Special Instructions	Diet For Health	alth	DI	Prod	Over
		size		Prep	Temp		Menu Items	18	Temp	Qty	Prod
Mendiagen	Chicken Salad	4 oz	25 105	0600	40	VEGETARIAN	Chicken Salad	4 oz	40	(ones	Com
Faruel	Potato Salad	1/2 cup	3	0830	40		Potato Salad	1/2 с	40	lossim	-1
	Carrot Sticks	1/4 cup		1	1	Peanut Butter Carrot Sticks	Carrot Sticks	1/2 c	1	-1	ı
Seevin	Celery Sticks	1/4 cup	500	9900	40	3 oz	3 oz Celery Sticks	1/2 c	4	2000	1
Lagare	Shredded Lettuce	1/4 cup	305	0889	40		Salad Lettuce	1 c	4	6 pen	ı
						Jelly	Jelly Diet Dressing	1 02	4	5300	1
Thoman	Green Beans	1/2 cup	sqi asi	03400	1750	2 Packets	2 Packets Green Beans	1/2 c	35	(opan	1
Nicholes	Onion Slice	1 slice	bad	0830	\$		Onion Slice	1 sl	40	20cm	1
Hand	Bread	2 slices	1 PSG	0000	RT	Bread	Bread Bread	2 sl	RT	41 ban	1
	Unsweet Tea	8 oz	200	0830	RT	4 slices	Fresh Fruit	1 ea	RT	530	Ī
							Unsweet Tea	8 oz	40	<b>1</b>	1
Portions verified by:	ified by:			Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIC	Z		
			Popul	Population (209	Z	Staff(1)					
Signature:	Leyad		Population -ICE 6 50	-ICE E	20		First cart out:	0101			
	Cook Supervisor		MARSHALLS	ST	59	Labeled &	Last cart out:	1135	0		
Signature:	100 A		Call Backs	9		Refrigerated	Signature	(A)	Polisa		
	Food Service Manager	r	Test Trays	$\overline{}$		Yes No					
Prepared by:	Johnny Sack	-	HS SNACK	K	Sack	Johnny Sack Meal Counts	ME	MEAL TRAY SET UP	Y SET U	ا ا	
	Proteins	2 - 2oz	Protein	1 02	TEST			4			
	Bread	4 slices	Bread	2 slices		Test Sacks		3	44	Ovech	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	\	200	3	Cer Stab	Ban	n
	Drink	1 each	Protein	2 - 2oz	BACK	\	_				
	\		Bread	4 slices		Labeled &	Swane	3		~	
\		7	Cookie	1 each	TOTALS	erated	James A	Owie Cours	4×24	Z	
Rev 02/2020 mps			Drink	l each		Yes No		)			



### **Temperature Log**

### **South Building**

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

Secure Services™

**DAILY** 

DATE: <u>Ø4/27/2020</u>

Unit	AIR	WATER/sink	SHOWER	SHOWER 2
South-A	72.7			
South-B	Unoceup	ud		
South-C	Unoceupa	£		
South-D	72.1			
South-E	71.9			
South-F	73.5			5
South-G	Unoccup	-d		
South-L	71.2			
South-M	72.5			
South-N	76.3			
South-X	70.9			
South-Y	71.1			
South-Z	72.5			
South-SMU	N/A			
South-SMU - Shower 3	73.2		-	
MED-ISO- Room 1	N/A		N/A	N/A
MED-ISO- Room 2	N/A		N/A	N/A
MED-ISO- Room 3	N/A		N/A	N/A
MEDICAL	11			

SIGN:



### Secure Services™

### North Building Temperature Log

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
	A-1	70.7							
	A-2	70.9							
	A-3	71.7							
	A-4	69.7							
	B-1	71.1	=						
	B-2	72.5	-				×		
•	В-3	71.3							
	B-4	Unocco	youd						
· ·	C-1	73.0	/						
	C-2	70.9		n e					
	C-3	Unoccu	puc				•		
	C-4	71.2	′						
	D-1	72.4 Unacci					N/A	N/A	N/A
- 6	D-2	Unacce	quil	7			N/A	N/A	N/A
	E-1	7/3	′				N/A	N/A	N/A
	E-2	70.6							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

				0	SIGN:	$\bigcap$		·
Medical Sh	owers Ter	nperature	Log Name:	Cut	H	ling	Date:	84/27 /2/02¢
ROOM			-					
542	540	538	536	534	523	522		Tub Room
:+				5				
Temperatur	e Taken wit	h a Fluke M	od 52 Digita	al Thermo	meter			